Holiday breads

LEMON BREAD

6 tablespoons butter or margarine
1 cup sugar
2 eggs
1½ cups flour
1 teaspoon baking powder
½ teaspoon salt
½ cup milk
grated rind of 1 lemon

Cream butter, sugar and eggs. Sift dry ingredients and add alternately with milk. Add lemon rind and mix well. Pour into greased loaf pan. Bake at 350 degrees for 1 hour.

Remove from oven and while still warm, spoon juice of lemon with 1-3 cup sugar, well mixed, over top of bread. Let cool in pan until set, then remove to wire rack for further cooling.